



WEINGUT JURTSCHITSCH SONNHOF

A large family

"A unique aspect of a family-run business is that you don't think in terms of yearly revenues, but rather in generations. This applies all the more to viticulture, because the quality of the wines produced by our children and grand-children tomorrow will depend on how carefully we treat the natural ecosystem of our vineyards today. The creed of the Jurtschitsch family is: "We owe our library full of fascinating mature wines to our ancestors".

700 years of tradition. A 150-year-history in wine making. ...and what has become of it...

The first written records of the property date from 1541. The splendid estate, which is referred to as the „house by the monastery“, served as a winery for the monks of the neighboring Franciscan order well into the 18th century. Since 1868, the Sonnhof has been in the possession of the Jurtschitsch family.



The roots of the estate, however, probably go back to the era of the Babenberg dukes. Parts of the cellar originate in the 14th century and the family coat of arms that was chiselled into the stone above the archway of the ancient Sonnhof estate displays two crossed gothic keys. Ancestors of the Jurtschitsch family uncovered the coat of arms in the loess soils of their vineyards long ago. Since then it has served as a symbol of the long and changeable history of the estate.

Wine is the goal.

Changes and innovations are a natural principle.

This applies equally to various fields such as the early switch to natural fertilizers, creating revolutionary wine- and marketing-concepts like the GrüVe or implementing the most modern vinification techniques in our cellar.

Whoever seriously works and cooperates with nature, does not merely find a lot of inspiration, but also a way to combine modern ideas with traditional methods.

As early as the 1930's the Sonnhof estate was renowned for its pioneering efforts in viticulture and in winemaking – efforts that drew well-deserved praise in the following decades, especially from the 1960's on. At that time the estate of Josef Jurtschitsch was the most highly awarded winery in Langenlois.

Today we can proudly look back at numerous national and international top awards; nevertheless, the pioneer spirit of the family continues to inspire us.

Innovation stands for courage – the courage to change things and lots of work: "pioneering work".



For twenty years now, the brothers have subscribed to the tenets of natural pruning of the vines and thinning out the grapes. Since 2006 the vineyard management has been in transition to controlled ORGANIC METHODS. The wines they produce range from light, fresh whites to concentrated, distinguished whites and reds, some of them matured in new French Oaken Casks. Predictably, the Austrian National Grape Variety, Grüner Veltliner accounts for the largest proportion of their output – no less than 56%. Since 1987, the Jurtschitsch brothers have been producing an extremely popular wine under the name of **GruVe**, which is an abbreviation for Grüner Veltliner. Each year the illustrious Austrian painter Christian Ludwig Atersee designs a new label for the GruVe bottles.





Grüner Veltliner, "GruVe", Kamptal (Artist Series)

Hand harvested and steel-tank fermented; this is an excellent example of a typical Grüner Veltliner: light, dry, and refreshing with a clean aroma of white pepper and peaches. The celebrated Austrian painter Christian Ludwig Attersee creates a new label for each vintage.

Steinhaus Grüner Veltliner

Grape: 100% Grüner Veltliner

Tasting Notes: A typical representative of Grüner Veltliner with fruit, pepper and spicy notes and a long lasting finish.

Dechant Alte Reben Grüner Veltliner

The Alte Reben (old vines) Grüner Veltliner comes from our oldest vines (45 years old in average) from the Dechant vineyard. Low yields (30hl/ha) lead to very concentrated and age worthy wines that display the distinctive varietal and vintage characteristics with its mineral flavors especially well.

Schenkenbichl Grüner Veltliner

Grape: 100% Grüner Veltliner

Tasting Notes: Concentrated and complex, typical fruit flavor on the palate, animated and ripe with a dry, refreshing and peppery aroma.

Gruener Veltliner Spiegel Reserve

Grape: Gruener Veltliner

Tasting Notes: A hint of new oak adds a vanilla note, creamy texture and round profile to this attractive Grüner Veltliner.

Riesling Platin

Our classic Riesling is distinguished by its elegant style and its clear varietal aromas of stone fruit such as peaches and apricots; the noble variety in a youthful robe.

Loiserberg Riesling

This extraordinarily fine Riesling grows on the steep and barren, but very sunny terraces of the Loiserberg vineyard. The very barren terraces with their crystalline primary rock soils provide ideal conditions for making Rieslings full of aromatic ripeness, pleasant refinement and raciness. The transparent fruit aromas enhance the delicate flavors of white meats such as poultry, veal and fish.

Zobinger Heiligenstein Riesling

Grape: 100% Riesling

Tasting Notes: Concentrated and complex with ripe apricot, peach and a touch of exotic fruit on the palate. Animated and ripe.